




MOOD: 😊 hungry

MUSIC: Amanda Palmer - Runs In The Family



standuponit

 **standuponit**

<https://standuponit.livejournal.com/>

2009-03-22 22:13:00

Platypus: You should eat more soup. You're skinnier since Friday and there's not a lot of skinnier you can get.

Wabbit: I don't want any more soup. I'm sick of soup. I slosh.

Platypus: Fair cop. Besides, it's not calorie-dense.

Wabbit: Make me dessert.

Platypus: Out of what? Your fridge is kind of bare, kemo sabe.

Wabbit: I've been *sick*. Have you been bringing me photogenic bags of groceries with a photogenic baguette sticking out the top?

Platypus: ...no?

Wabbit: Also. Hello. *Baker*. Look in the pantry.

Platypus: But you don't have any milk. Aha! There's cream for the coffee behind the orange juice. Oh, and a mostly full quart container of bad Chinese takeout rice.

Wabbit: That's why it's mostly full. It's terrible rice.

Platypus: Not when I'm done with it....

Rice Pudding Improvisario a la Wabbit:

3 cups of day-old sticky rice, or any kind of white rice

1 12-oz can of coconut milk

1 cup light cream

3 eggs

1 tbsp vanilla extract

1/2 cup white sugar or vanilla sugar

2/3 cup (stale) flaked organic coconut

2/3 cup giant fat raisins

1/2 tsp cinnamon

2 cinnamon sticks

zest of one lemon

1/2 tsp salt

Preheat oven to 325.

Take all of the above, dump them into a bowl, and mix. Transfer to a large casserole dish and stick on a baking sheet on the middle rack of the oven. Bake. Come back in 45 minutes and see if it is set. If not, give it another 15.

Eat.

Fight over who gets the leftovers.

(ETA: When I say set, I don't mean rock-hard. You want it still creamy and kind of loose. Just, you know. Jelled.)

TAGS: [recipes](#)



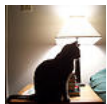
This looks like a good idea.

...

This.
...

Little guy's not bad.
Gotta teach RHex to smear.

25 comments



[txanne](#)

[March 23 2009, 03:11:07 UTC](#) [COLLAPSE](#)

I made Mr. Collins (son of Ignatz, son of Elmer) pancakes tonight to that very song! And I used less salt and lots of chocolate chips. Nommity!

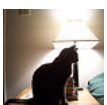


[standuponit](#)

[March 23 2009, 11:16:29 UTC](#) [COLLAPSE](#)

Pancakes! Chocolate chip pancakes! Sourdough chocolate chip pancakes!

I'll be on the next plane.




[txanne](#)

[March 23 2009, 11:22:14 UTC](#) [COLLAPSE](#)

I'll go feed Mr. Collins again. And again and again and.... :-)



 [standuponit](#)

[March 24 2009, 01:48:06 UTC](#) [COLLAPSE](#)

Mr. Collins is like me!




 [txanne](#)

[March 24 2009, 01:49:04 UTC](#) [COLLAPSE](#)

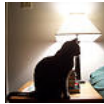
Yes, but you're a much better conversationalist.



 [trollcatz](#)

[March 24 2009, 04:41:16 UTC](#) [COLLAPSE](#)

Even with his mouth full. *g*



 [txanne](#)

[March 24 2009, 04:45:06 UTC](#) [COLLAPSE](#)

Hee! Just for that, you're invited over for pancakes too.



 [trollcatz](#)

[March 23 2009, 06:21:48 UTC](#) [COLLAPSE](#)

You put in the cinnamon sticks as just, you know, *sticks*? Don't you have to kind of eat around them, then?

(I know, you think I'm just jealous.)

...

...(Okay, maybe a tiny little bit. *g*)



 [standuponit](#)

[March 23 2009, 11:14:49 UTC](#) [COLLAPSE](#)

You were off celebrating your domesticity. Us single folks had to fend for ourselves.

You just fish out the cinnamon sticks when you serve it. It's *glop*, after all. It's not like bread pudding.

In your oven, you might want to go a few minutes less: Wabbit's runs cool.



 [trollcatz](#)


[March 23 2009, 17:24:15 UTC](#) [COLLAPSE](#)

You mean, her oven is more like the upper right quadrant of ours than the upper left quadrant? *g*

(You know, if you hadn't taught me about food, I might not have ever noticed that our new kitchen fails at

several basic kitchen tasks. May the vision of the kitchen-to-be get us through the next, oh, six months. The carpenter comes to consult tomorrow. 8>O)




 [standuponit](#)

[March 23 2009, 17:51:21 UTC](#) [COLLAPSE](#)

Fortunately, kitchens can be modified!

When do I come to consult?



 [trollcatz](#)

[March 23 2009, 18:57:24 UTC](#) [COLLAPSE](#)

Remember that afternoon when we plied you with beer and handed you a pencil and paper?

You already did. *g*

She's coming tomorrow afternoon to hear our laundry list and look at our suggested layouts (which are, y'know, yours). Then she'll give us feedback on viability and costs. Then you come over, we ply you with more beer, and we all put our heads together and pick a course of action.

Unless you want to leave early with me tomorrow and weigh in in person? Mom would probably understand that our kitchen is your kitchen... *g*



 [standuponit](#)

[March 23 2009, 19:03:29 UTC](#) [COLLAPSE](#)

Mom still owes me 163.5 hours of comp time. *vbg*

Sorry I've been sort of... invisible lately, by the way. Hafs gave me the riot act yesterday. I got all distracty with friend from out of town.

I suck.



 [trollcatz](#)

[March 23 2009, 22:47:51 UTC](#) [COLLAPSE](#)

Well, we have you all to ourselves again! We're just not used to having to share. *g*




 [standuponit](#)

[March 23 2009, 19:10:02 UTC](#) [COLLAPSE](#)

Also, that was *it*? I thought you were going to give me some time to think up even cooler cheaper ways to do things!

wails

L

 trollcatzMarch 23 2009, 22:45:51 UTC COLLAPSE

That settles it, then. You have to come over tomorrow afternoon and meet Jeanette (who, T. informs me sternly, is a remodeling contractor, not a carpenter. Except she started as a carpenter. So sue me.) and the two of you can bounce happily around our first floor planning T.'s and my downfall. Or shortfall. Or, depending on the condition of the plumbing in the walls, our waterfall.

 themaskmakerMarch 23 2009, 16:18:15 UTC COLLAPSE

Now I've gotta go make some rice, so I can have leftovers, so I can make this. I've NEVER thought of putting coconut milk in rice pudding. Why not????

L

 standuponitMarch 23 2009, 16:20:04 UTC COLLAPSE

Be warned, this makes *heroic* quantities.

L

 themaskmakerMarch 23 2009, 16:24:10 UTC COLLAPSE

Good. I'll feed it to my housemates for breakfast for the next few days. That way, I'll be able to see if it reheats well. You know, for science...

L

 standuponitMarch 23 2009, 16:27:41 UTC COLLAPSE

It's a good breakfast. Not too sweet.

 ungelic is usMarch 23 2009, 17:59:06 UTC COLLAPSE

I don't know if this would appeal to you, but when I'm not feeling well I like eat things like this: <http://ungelic-is-us.livejournal.com/12901.html>

L

 standuponitMarch 24 2009, 01:36:53 UTC COLLAPSE

Nice!

Also, nice icon.

 beatriceeagleMarch 23 2009, 21:49:26 UTC COLLAPSE

Hm. You know, I am in Costa Rica, where there is no lack of white rice *or* coconut bits.

...I think I might know what I'm doing next weekend.



[standuponit](#)

[March 23 2009, 22:51:58 UTC](#)

[COLLAPSE](#)

Got mangos? Garnish with ripe sliced mangos!



[beatriceeagle](#)

[March 24 2009, 00:49:43 UTC](#)

[COLLAPSE](#)

cries

All the mangos here are unripe. Truly, the world is unfair.

(Well, okay, I had mango mousse a couple of weeks ago. *Ripe* mango mousse.)

This looks like a
good idea.

...

This.

...

Little guy's not
bad.

Gotta teach RHex
to smear.